

SHARP

Important
Σημαντικό
Pomembno
Důležité
Dôležité
Fontos
Важлива
інформація

Svarīgi
Svarbu
Tähelepanu
Важно
Important
Увага



R-640

MICROWAVE OVEN WITH GRILL - OPERATION MANUAL
ΦΟΥΡΝΟΣ ΜΙΚΡΟΚΥΜΑΤΩΝ ΜΕ ΓΚΡΙΛ - ΕΓΧΕΙΡΙΔΙΟ ΛΕΙΤΟΥΡΓΙΑΣ
MIKROVALOVNA PEČICA Z ŽAROM - NAVODILA ZA UPORABO
MIKROVLNNÁ TROUBA S GRILEM - NÁVOD K OBSLUZE
MIKROVLNNÁ RÚRA S GRILOM - NÁVOD NA POUŽITIE
MIKRONULLÁMÚ SÜTŐ GRILL FUNKCIÓVAL - KEZELÉSI ÚTMUTATÓ
МИКРОХВИЛЬОВА ПІЧ З ГРИЛЕМ - ІНСТРУКЦІЯ З ЕКСПЛУАТАЦІЇ
MIKROVIĻŅU KRĀSNS AR GRILU - LIETOŠANAS INSTRUKCIJA
MIKROBANGŲ KROSNELĖ SU KEPIMO GROTELĖMIS - VALDYMO VADOVAS
GRILLIGA MIKROLAINEAHN - KASUTUSJUHEND
МИКРОВОЉНОВА ФУРНА С ГРИЛ - РЪКОВОДСТВО ЗА УПОТРЕБА
CUPTOR CU MICROUNDE CU GRILL - MANUAL DE UTILIZARE
МИКРАХВАЛЕВАЯ ПЕЧ З ГРЫЛЕМ - ІНСТРУКЦІЯ ПА ЕКСПЛУАТАЦІЇ

800 W (IEC 60705)

ENGLISH

ΕΛΛΗΝΙΚΑ

SLOVENŠČINA

ČESKY

SLOVENSKY

MAGYAR

УКРАЇНСКА

LATVIEŠU

LIETUVIŠKAI

EESTI

БЪЛГАРСКИ

ROMÂNĂ

БЕЛАРУСКАЯ



(GB)

This operation manual contains important information which you should read carefully before using your microwave oven.

Important: There may be a serious risk to health if this operation manual is not followed or if the oven is modified so that it operates with the door open.

(GR)

Αυτό το εγχειρίδιο λειτουργίας περιέχει σημαντικές πληροφορίες, τις οποίες θα πρέπει να διαβάσετε προσεκτικά πριν τη χρήση του φούρνου μικροκυμάτων.

Σημαντικό: Ενδέχεται να υπάρξει σοβαρός κίνδυνος για την υγεία, αν δεν ακολουθήσετε αυτό το εγχειρίδιο λειτουργίας, ή αν τροποποιηθεί ο φούρνος έτσι ώστε να λειτουργεί με την πόρτα ανοικτή.

(SI)

V teh navodilih za uporabo najdete pomembne informacije, ki jih pred uporabo pečice pozorno preberite.

Pomembno: Če teh navodil za uporabo ne upoštevate ali pečico predelate tako, da deluje z odprtimi vrati, lahko to resno škoduje vašemu zdravju.

(CZ)

Tento návod k obsluze obsahuje důležité informace, které byste si měli pozorně přečíst před použitím této mikrovlnné trouby.

Důležité: Pokud se nebude postupovat podle tohoto návodu k obsluze nebo se mikrovlnná trouba upraví tak, že bude moci pracovat s otevřenými dveřmi, může dojít k vážnému ohrožení zdraví.

(SK)

Tento návod na obsluhu obsahuje dôležité informácie, ktoré by ste si mali pred použitím mikrovlnnej rúry pozorne prečítať.

Dôležité: Nedodržanie pokynov uvedených v tomto návode na použitie, ako aj akýkoľvek zásah, ktorý dovoľuje prevádzkovanie rúry s otvorenými dvierkami, môže viesť k závažnému poškodeniu zdravia osôb.

(HU)

A kezelési útmutató fontos információkat tartalmaz. Olvassa végig figyelmesen a mikrohullámú sütő használatá előtti!

Fontos: A jelen kezelési útmutató előírásainak be nem tartásával, illetve a mikrohullámú sütő nyitott ajtajú működését lehetővé tevő módosításával súlyos egészségkárosodási kockázatot vállal!

(UA)

Ця інструкція з експлуатації містить важливу інформацію, яку Вам слід уважно прочитати, перш ніж розпочати експлуатацію мікрохвильової печі.

Важливо: Наслідком недотримання вказівок, наведених у цій інструкції з експлуатації, а також модифікації печі з метою її експлуатації з відчиненими дверцятами може бути серйозний ризик для здоров'я.

(LV)

Šī lietošanas instrukcija ietver svarīgu informāciju, kuru pirms mikroviļņu krāsns lietošanas jums vajadzētu uzmanīgi izlasīt.

Svarīgi: Šīs lietošanas instrukcijas neievērošana vai krāsns pārveidošana tā, lai tā darbotos ar atvērtām durvīm, var nopietni apdraudēt veselību.

(LT)

Šiame valdymo vadove rasite svarbią informaciją, kurią, prieš naudodamiesi mikrobangų krosnele, turite atidžiai perskaityti.

Svarbu: Jūsų sveikatai gali kilti rimtas pavojus, jei nesivadovausite šiuo valdymo vadovu ar krosnelė veiks su atidarytomis durelėmis.

(ET)

Käesolev juhend sisaldab olulist teavet, mis tuleks teil enne oma mikrolaineahju kasutamist tähelepanelikult läbi lugeda.

Tähtis: käesoleva juhendi eiramine või ahju muutmise selliselt, et see töötab ka avatud ukse korral, võib kujutada tervisele tõsist ohtu.

(BG)

Това ръководство за употреба съдържа информация, която трябва да прочетете внимателно, преди да започнете да използвате Вашата микровълнова фурна.

Важно: може да има сериозен риск за здравето, ако не се спазва настоящата инструкция или фурната е преправена така, че да работи и при отворена врата.

(RO)

Acest manual de utilizare conține informații importante, care trebuie citite cu atenție înainte de utilizarea cuptorului cu microunde.

Important: Nerespectarea instrucțiunilor descrise în acest manual sau modificarea cuptorului pentru a funcționa cu ușa deschisă poate duce la rănirea utilizatorului.

(BY)

Гэтая інструкцыя па эксплуатацыі змяшчае важную інфармацыю, якую неабходна ўважліва прачытаць перад выкарыстоўваннем мікрахвалевай печы.

Увага: Ваша здароўе можа падвергнуцца сур'ёзнай рызыцы, калі гэтая інструкцыя не выкануваецца, або печ працуе з адкрытымі дзвярыма.



**Dear Customer,**

Congratulations on acquiring your new microwave oven with grill, which from now on will make your kitchen chores considerably easier.

You will be pleasantly surprised by the kinds of things you can do with a microwave. Not only can you use it for rapid defrosting or heating up of food, you can also prepare whole meals.

There are so many advantages to having a microwave oven which we are sure you will find exciting:

- Food can be prepared directly in the serving dishes, leaving less to wash up.
- Shorter cooking times and the use of little water and fat ensure that many vitamins, minerals and characteristic flavours are preserved.

We advise you to read the cooking guides and operating instructions carefully.

You will then easily understand how to use your oven.

Enjoy using your microwave oven and trying out your own favourite dishes.

Your Microwave-Team


Attention:

Your product is marked with this symbol.

It means that used electrical and electronic products should not be mixed with general household waste. There is a separate collection system for these products.

A. Information on Disposal for Users (private households)

1. In the European Union

Attention: If you want to dispose of this equipment, please do not use the ordinary dust bin!

Used electrical and electronic equipment must be treated separately and in accordance with legislation that requires proper treatment, recovery and recycling of used electrical and electronic equipment.

Following the implementation by member states, private households within the EU states may return their used electrical and electronic equipment to designated collection facilities free of charge*.

In some countries* your local retailer may also take back your old product free of charge if you purchase a similar new one.

*) Please contact your local authority for further details.

If your used electrical or electronic equipment has batteries or accumulators, please dispose of these separately beforehand according to local requirements.

By disposing of this product correctly you will help ensure that the waste undergoes the necessary treatment, recovery and recycling and thus prevent potential negative effects on the environment and human health which could otherwise arise due to inappropriate waste handling.

2. In other Countries outside the EU

If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

For Switzerland: Used electrical or electronic equipment can be returned free of charge to the dealer, even if you don't purchase a new product. Further collection facilities are listed on the homepage of www.swico.ch or www.sens.ch.

B. Information on Disposal for Business Users

1. In the European Union

If the product is used for business purposes and you want to discard it:

Please contact your SHARP dealer who will inform you about the take-back of the product. You might be charged for the costs arising from take-back and recycling. Small products (and small amounts) might be taken back by your local collection facilities.

For Spain: Please contact the established collection system or your local authority for take-back of your used products.

2. In other Countries outside the EU

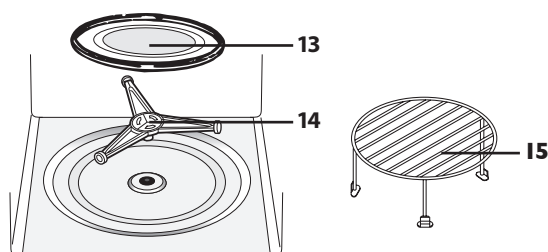
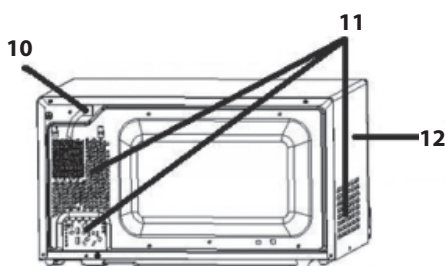
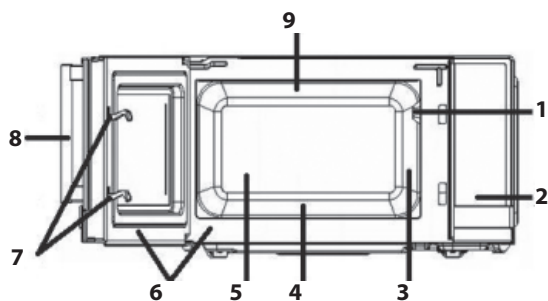
If you wish to discard of this product, please contact your local authorities and ask for the correct method of disposal.



Operation manual

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OVEN AND ACCESSORIES



OVEN

1. Oven lamp
2. Control panel
3. Waveguide cover (DO NOT REMOVE)
4. Coupling
5. Oven cavity
6. Door seals and sealing surfaces
7. Door latches
8. Door opening handle
9. Grill heating element
10. Power cord
11. Ventilation openings
12. Outer cabinet

ACCESSORIES:

Check to make sure the following accessories are provided:

13. Turntable
 14. Roller stay
 15. Rack
- Place the roller stay in the coupling on the floor of the cavity, then place the turntable on to the roller stay, ensuring it is located firmly.
 - To avoid turntable damage, ensure dishes or containers are lifted clear of the turntable rim when removing them from the oven.
 - For use of the rack, refer to the grilling sections on pages GB-13-15.

Never touch the grill when it is hot.

NOTES:

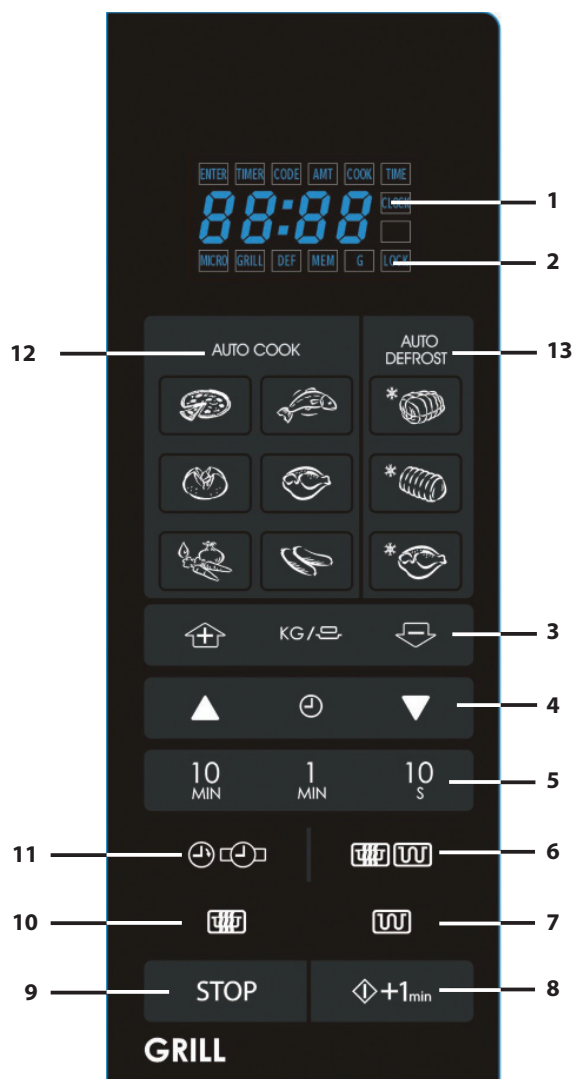
- The waveguide cover is fragile. Care should be taken when cleaning inside the oven to ensure that it is not damaged.
- After cooking fatty foods without a cover, always clean the cavity and especially the grill heating element thoroughly, these must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.
- Always operate the oven with the turntable and roller stay fitted correctly. This promotes thorough, even cooking. A badly fitted turntable may rattle, may not rotate properly and could cause damage to the oven.
- The turntable rotates clockwise or anti-clockwise. The rotary direction may change each time you start the oven. This does not affect cooking performance.
- When you order accessories, please quote both the **PART NAME** and **MODEL NUMBER** to your dealer or SHARP approved service facility. The model number is located on the rating label, which is found on the right hand side when you open the door.

⚠ WARNING: This symbol means that the surfaces are liable to get hot during use. The door, outer cabinet, oven cavity, accessories and dishes will become very hot during operation. To prevent burns, always use thick oven gloves.

CONTROL PANEL



ENGLISH



1. DIGITAL DISPLAY

2. INDICATORS

The indicator will flash or light up during the operation:

ENTER
TIMER
CODE
AMT (AMOUNT)
COOK
TIME
CLOCK
MICRO (MICROWAVE)
GRILL
DEF (DEFROST)
MEM (MEMORY)
G (GRAM)
LOCK

Keys:

3. WEIGHT/PORTION

4. LESS/MORE TIME

5. TIME

6. MIX GRILL

7. GRILL

8. START/◀+1min

9. STOP

10. MICROWAVE POWER LEVEL

11. KITCHEN TIMER/CLOCK SET

12. AUTO COOK

	Pizza
	Jacket Potato
	Fresh Vegetables
	Fish
	Chicken breast
	Sausage

13. AUTO DEFROST

	Pork
	Beef
	Chicken breast



IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS: READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

To avoid the danger of fire.

The microwave oven should not be left unattended during operation. Power levels that are too high, or cooking times that are too long, may overheat foods resulting in a fire.

This oven is designed to be used on a countertop only. It is not designed to be built into a kitchen unit. Do not place the oven in a cabinet.

The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.

The AC power supply must be 230V, 50Hz, with a minimum 10A distribution line fuse, or a minimum 10A distribution circuit breaker.

A separate circuit serving only this appliance should be provided.

Do not place the oven in areas where heat is generated. For example, close to a conventional oven.

Do not install the oven in an area of high humidity or where moisture may collect.

Do not store or use the oven outdoors.

If smoke is observed, switch off or unplug the oven and keep the door closed in order to stifle any flames.

Utensils should be checked to ensure that they are suitable for use in the oven. See Page GB-25. Use only microwave safe containers and utensils on microwave modes. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

Clean the waveguide cover, the oven cavity and the turntable after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.

Do not place flammable materials near the oven or ventilation openings.

Do not block the ventilation openings.

Remove all metallic seals, wire twists, etc., from food and food packages. Arcing on metallic surfaces may cause a fire.

Do not use the microwave oven to heat oil for deep frying. The temperature cannot be controlled and the oil may catch fire.

To make popcorn, use only special microwave popcorn makers.

Do not store food or any other items inside the oven.

Check the settings after you start the oven to ensure the oven is operating as desired.

To avoid overheating and fire, special care must be taken when cooking or reheating foods with a high sugar or fat content, for example, Sausage rolls, Pies or Christmas pudding.

See the corresponding hints in operation manual and the cookery book section.

To avoid the possibility of injury

WARNING:

Do not operate the oven if it is damaged or malfunctioning. Check the following before use:

- The door; make sure the door closes properly and ensure it is not misaligned or warped.
- The hinges and safety door latches; check to make sure they are not broken or loose.
- The door seals and sealing surfaces; ensure that they have not been damaged.
- Inside the oven cavity or on the door; make sure there are no dents.
- The power supply cord and plug; ensure that they are not damaged.

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

Never adjust, repair or modify the oven yourself. It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

Do not operate the oven with the door open or alter the door safety latches in any way.

Do not operate the oven if there is an object between the door seals and sealing surfaces.

Do not allow grease or dirt to build up on the door seals and adjacent parts. Clean the oven at regular intervals and remove any food deposits. Follow the instructions for "CLEANING AND MAINTENANCE" on page GB-28. Failure to maintain the oven in a clean condition could lead to a deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens.

To avoid the possibility of electric shock

Under no circumstances should you remove the outer cabinet.

Never spill or insert any objects into the door lock openings or ventilation openings. In the event of a spill, turn off and unplug the oven immediately, and call an authorised SHARP service agent.

Do not immerse the power supply cord or plug in water or any other liquid.

Do not let the power supply cord hang over the edge of a table or work surface.



IMPORTANT SAFETY INSTRUCTIONS



ENGLISH

Keep the power supply cord away from heated surfaces, including the rear of the oven. Do not attempt to replace the oven lamp yourself or allow anyone who is not an electrician authorised by SHARP to do so. If the oven lamp fails, please consult your dealer or an authorised SHARP service agent. If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorised SHARP service agent.

To avoid the possibility of explosion and sudden boiling:

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off.

Take care when microwaving liquids. Use a wide-mouthed container to allow bubbles to escape.

Never heat liquids in narrow necked containers such as baby bottles, as this may result in the contents erupting from the container when heated and cause burns.

To prevent sudden eruption of boiling liquid and possible scalding:

1. Do not use excessive amount of time.
2. Stir liquid prior to heating/reheating.
3. It is advisable to insert a glass rod or similar utensil (not metal) into the liquid whilst reheating.
4. Let liquid stand for at least 20 seconds in the oven at the end of cooking time to prevent delayed eruptive boiling.

Do not cook eggs in their shells, and whole hard boiled eggs should not be heated in microwave ovens since they may explode even after microwave cooking has ended. To cook or reheat eggs which have not been scrambled or mixed, pierce the yolks and the whites, or the eggs may explode. Shell and slice hard boiled eggs before reheating them in the microwave oven.

Pierce the skin of such foods as potatoes, sausages and fruit before cooking, or they may explode.

To avoid the possibility of burns

WARNING: The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Use pot holders or oven gloves when removing food from the oven to prevent burns.

Always open containers, popcorn makers, oven cooking bags, etc., away from the face and hands to avoid steam burns and eruption of boiling.

To avoid burns, always test food temperature and stir before serving and pay special attention to the temperature of food and drink given to babies, children or the elderly. Accessible parts may become hot during use. Young children should be kept away.

Temperature of the container is not a true indication of the temperature of the food or drink; always check the food temperature.

Always stand back from the oven door when opening it to avoid burns from escaping steam and heat.

Slice stuffed baked foods after heating to release steam and avoid burns.

This appliance is not intended to be operated by means of an external timer or separate remote-control system.

To avoid misuse by children

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. When the appliance is operated in the GRILL, MIX GRILL and AUTO COOK operation, children should only use the oven under adult supervision due to the temperature generated. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Do not lean or swing on the oven door. Do not play with the oven or use it as a toy.

Children should be taught all important safety instructions: use of pot holders, careful removal of food coverings; paying special attention to packaging (e.g. self-heating materials) designed to make food crisp, as they may be extra hot.

Other warnings

Never modify the oven in any way.

Do not move the oven while it is in operation.

This oven is for home food preparation only and may only be used for cooking food. It is not suitable for commercial or laboratory use.

To promote trouble-free use of your oven and avoid damage.

Never operate the oven when it is empty except where recommended in the operation manual, see page GB-13. Doing so may damage the oven. When



IMPORTANT SAFETY INSTRUCTIONS

using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable due to heat stress.

The preheating time specified in the dish's instructions must not be exceeded.

Do not use metal utensils, which reflect microwaves and may cause electrical arcing. Do not put cans in the oven.

Use only the turntable designed for this oven.

Do not place anything on the outer cabinet during operation.

Do not use plastic containers for microwaving if the oven is still hot from using the **GRILL**, **MIX GRILL** and **AUTO COOK** operation because they may melt. Plastic containers must not be used during above modes unless the container manufacturer says they are suitable.

NOTE:

If you are unsure how to connect your oven, please consult an authorised, qualified electrician.

Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure.

Water vapour or drops may occasionally form on the oven walls or around the door seals and sealing surfaces. This is a normal occurrence and is not an indication of microwave leakage or a malfunction.



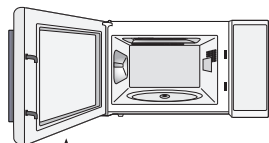
This symbol means that the surfaces are liable to get hot during use.



INSTALLATION

1. Remove all packing materials from the inside of the oven cavity. Remove the feature sticker, if attached, from the **outside** of the door.

Do not remove the protective film attached to the **inside** of the door.



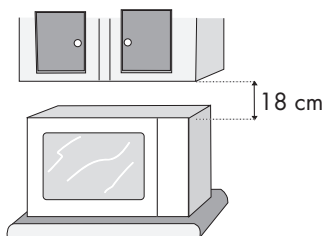
DO NOT REMOVE

2. Check the oven carefully for any signs of damage.

3. The oven door may become hot during cooking. Place or mount the oven so that the bottom of the oven is 85 cm or more above the floor. Keep children away from the door to prevent them burning themselves.

4. **Do not allow the power supply cord to run over any hot or sharp surfaces, such as the hot air vent area at the top rear of the oven.**

5. Ensure there is a minimum free space above the oven of 18cm.



6. Securely connect the plug of the oven to a standard earthed (grounded) household electrical outlet.

BEFORE OPERATION



Plug in the oven.

1. The oven display will flash:



2. Press the **STOP** key.

STOP

3. The display will show:



Use the **STOP** key to:

1. Erase a mistake during programming.
2. Stop the oven temporarily during cooking.
3. Cancel a programme during cooking, press the **STOP** key twice.
4. To set and to cancel the child lock (refer to page GB-22).

STOP

ENGLISH

MICROWAVE POWER LEVEL



Power Level	Press the MICROWAVE POWER LEVEL key	Percentage
HIGH	x 1	P100
MEDIUM HIGH	x 2	P70
MEDIUM	x 3	P50
MEDIUM LOW (Defrost)	x 4	P30
LOW (Defrost)	x 5	P10



**MICROWAVE POWER
LEVEL** key

- Your oven has 5 power levels, as shown opposite.
- To change the power level for cooking, press the **MICROWAVE POWER LEVEL** key and then enter the cooking time.

Power level:

The microwave power level is varied by the microwave energy switching on and off. When using power levels other than 100% you will be able to hear the microwave energy pulsing on and off as the food cooks or defrosts.

IMPORTANT: The microwave power level will cook at 100% unless you press the **MICROWAVE POWER LEVEL** key to the desired setting.

Check the power level:

To check the microwave power level during cooking, press the **MICROWAVE POWER LEVEL** key. As long as your finger is pressing the **MICROWAVE POWER LEVEL** key the power level will be displayed. The oven continues to count down although the display will show the power level.

Generally the following recommendations apply to choose the power level for cooking:

100 P (800 W) used for fast cooking or reheating e.g. soup, casseroles, canned food, hot beverages, vegetables etc.

70 P (560 W) used for longer cooking of dense foods such as roast joints, meat loaf and plated meals, also for sensitive dishes such as cheese sauce and sponge cakes. At this reduced setting, the sauce will not boil over and food will cook evenly without over cooking at the sides.

50 P (400 W) for dense foods which require a long cooking time when cooked conventionally, e.g. beef dishes, it is advisable to use this power setting to ensure the meat will be tender.

30 P (240 W Defrost setting) to defrost, select this power setting, to ensure that the dish defrosts evenly. This setting is also ideal for simmering rice, pasta, dumplings and cooking egg custard.

10 P (80 W) For gentle defrosting, e.g. cream gateaux or pastry.

P=PERCENTAGE



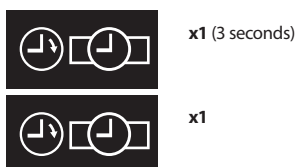
SETTING THE CLOCK

Your oven has a 12 hour and a 24 hour clock.

- To select the 12 hour clock, press the **KITCHEN TIMER/CLOCK SET** key once for 3 seconds.
"12H" will appear on the display



- To select the 24 hour clock, press the **KITCHEN TIMER/CLOCK SET** key twice.
"24H" will appear on the display



To set the time of day follow the instructions opposite.

NOTES:

- Press the **STOP** key if you make a mistake during programming.
- If you press any of the **TIME** keys too many times, continue to press the key until the desired time re-appears.
- If the clock is set, when cooking is complete, the display will show the correct time of day. If the clock has not been set, the display will only show ":" when cooking is complete.
- If the electrical power supply to your microwave oven is interrupted, the display will intermittently show "88:88" after the power is reinstated. If this occurs during cooking, the programme will be erased. The time of day will also be erased.
- When you want to reset the time of day, follow the opposite example again.

1. Select the clock type required.



"12H" will appear on the display



"24H" will appear on the display



2. Enter the hours by pressing the **10 MIN** key.



3. Enter the minutes by pressing the **1 MIN** and **10 SEC** keys.



4. To start the clock, press the **KITCHEN TIMER/CLOCK SET** key once.



NOTES:

Once you have selected either the 12 hour or 24 hour option the clock function will not allow you to set a time which is not appropriate for that setting. For example it is not possible to set 13:00 on 12 hour setting or 25:00 on 24 hour setting. If an incorrect time is set the display will revert back to 12H or 24H. When the **KITCHEN TIMER/SET CLOCK** has been pressed and you will be able to re-enter the correct time.



HOW TO OPERATE YOUR OVEN



Opening and closing the door:

To open the oven door, pull the door opening handle.

Starting the oven:

Close the door and press the **START/**
⬆+1 min key.



Stopping the oven:

If you want to stop the oven during cooking, press the **STOP** key once or open the oven door.



If you want to cancel the cooking programme, press the **STOP** key twice.

Your oven enables you to cook and defrost food using the automatic programmes, or to cook and defrost food manually.

Automatic cooking and defrosting allows you to cook and defrost using preset programmes where the timings have been calculated for you, e.g **AUTO COOK** and **AUTO DEFROST**.

Manual cooking and defrosting allows you to cook/defrost foods and weights which are not included in the automatic programmes.

The following are examples of manual cooking and defrosting.

For automatic cooking and defrosting refer to pages GB-16-19.

MANUAL COOKING USING MICROWAVE FUNCTION ONLY

- Enter the power level and then cooking time.
- Stir or turn the food, where possible, 2 - 3 times during cooking, if required.
- After cooking, cover the food and leave to stand, if required.

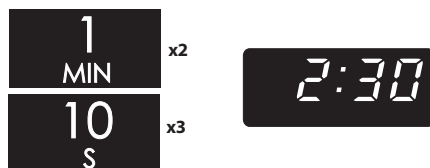
Example:

To cook for 2 minutes 30 seconds on 70% microwave power.

1. Input the power level by pressing the **MICROWAVE POWER LEVEL** key twice.



2. Enter the cooking time by pressing the **1 MIN** key twice, then the **10 SEC** key three times.



3. Press the **START/⬆+1min** key once to start the cooking.



The display will count down through the cooking time.

ENGLISH



HOW TO OPERATE YOUR OVEN

MANUAL DEFROSTING

- Enter the defrosting time and use microwave power levels 10% or 30% to defrost (refer to page GB-9).
- Stir or turn the food, where possible, 2 - 3 times during defrosting.
- After defrosting, cover the food in foil and leave to stand until thoroughly defrosted.

NOTES FOR MANUAL COOKING AND DEFROSTING:

- When the oven starts, the oven lamp will light and the turntable will rotate clockwise or anti-clockwise.
- Your oven can be programmed up to 99 minutes, 90 seconds (99.90).

NOTE:

- If the door is opened during cooking/defrosting to stir or turn over food, the cooking time on the display stops automatically. The cooking/defrosting time starts to count down again when the door is closed and the **START/◊+1min** key is pressed.
- When cooking/defrosting is complete, open the door or press **STOP** key and the time of day will reappear on the display, if the clock has been set.
- If you want to know the power level during cooking, press the **MICROWAVE POWER LEVEL** key and 3 seconds will show on the display, then after 3 seconds the time will disappear.

Example:

To defrost for 10 minutes on 30% microwave power.

1. Input the power level by pressing the **MICROWAVE POWER LEVEL** key 4 times.



2. Enter the defrosting time by pressing the **10 MIN** key once.



3. Press the **START/◊+1min** key once to start defrosting.



The display will count down through the defrosting time.

GRILL COOKING



You may detect smoke or a burning smell when using the grill for the first time. This is normal and not a sign that the oven is out of order.

To avoid this problem, when first using the oven, heat the oven without food for 20 minutes on grill.

IMPORTANT: During operation, to allow smoke or smells to disperse open a window or switch the kitchen ventilation on. Make sure there is no food in the oven.

Example:

First time usage of grill, using **GRILL** key.

1. Press **GRILL** key once.



2. Enter the required heating time by pressing the **10 MIN** key twice.



3. Press the **START/⬇+1min** key once to start the operation.



The display will count down.
When the oven has finished the operation,
open the door to cool the oven cavity.



WARNING:

The door, outer cabinet, oven cavity and accessories will become very hot during operation. Take care to avoid burns when cooling the oven down after operation.



GRILL COOKING

The grill at the top of the oven cavity has one power setting only. The grill is assisted by the turntable which rotates simultaneously to ensure even browning.

Use the rack for grilling small items of food such as bacon, gammon and teacakes, turn over halfway through grilling.

Food can be placed either directly onto the rack, or into a flan dish/heat-resistant plate on the rack.

NOTES:

- It is not necessary to preheat the grill before cooking.
- When browning foods in a deep container, place on the turntable.

Example:

To grill for 20 minutes, using **GRILL** key.

1. Press **GRILL** key once.



2. Enter the grilling time by pressing the **10 MIN** key twice.



3. Press the **START/⏏+1min** key once to start grilling.



The display will count down through the grilling time.



WARNING:

The door, outer cabinet, oven cavity and accessories will become very hot during operation. To prevent burns, always use thick oven gloves.

MIX GRILL COOKING



MIX GRILL combines microwave power with the grill. MIX means to cook by Microwave power and Grill power alternately.

The combination of microwave power with the grill reduces cooking time and provides a crisp, brown finish.

There are 2 choices for the combination:

COMBINATION 1

30% time for microwave power, 70% time for grill cooking. Use for fish or au gratin.

COMBINATION 2

55% time for microwave cooking, 45% time for grill cooking. Use for pudding omelets, and poultry.

NOTES:

- It is not necessary to preheat the grill.
- When browning foods in a deep container, place on the turntable.

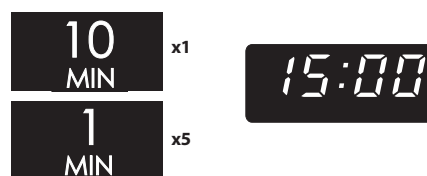
Example:

To cook for 15 minutes, using **MIX GRILL**, 30% time microwave power.

1. Press the **MIX GRILL** key once.
(Press the **MIX GRILL** key twice for **COMBINATION 2**.)



2. Enter the cooking time by pressing the **10 MIN** key once and the **1 MIN** key 5 times.



3. Press the **START/⬠+1min** key once to start the cooking.



The display will count down through the cooking time.



WARNING:

The door, outer cabinet, oven cavity and accessories will become very hot during operation. To prevent burns, always use thick oven gloves.



AUTO DEFROST

AUTO COOK/AUTO DEFROST enables you to cook or defrost the foods listed on the control panel and the charts on pages GB-17 and GB-19.

Follow the example below for details on how to operate these functions.

AUTO DEFROST Example:

To defrost a 1000g beef.

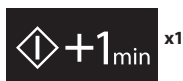
1. Press the **BEEF** key.



2. Enter the weight by pressing the **WEIGHT UP** key 9 times.



3. Press the **START/◀+1min** key once to start defrosting.



The display will count down through the defrosting time.



Pork

Beef

Chicken breast



WARNING:





The door, outer cabinet, oven cavity and accessories will become very hot during operation. To prevent burns, always use thick oven gloves.

AUTO DEFROST



AUTO DEFROST CHART

ENGLISH

MENU	WEIGHT RANGE	NOTES FOR AUTO DEFROST
Meat Joint: Pork 	100g - 2000g	<ul style="list-style-type: none"> You may need to turn food over during defrosting to ensure even results. When action is required (example, to turn food over), the oven stops, the audible signals sound and an indicator will flash on the display. To continue cooking, press the START/  +1min key. The final food temperature will vary according to the initial food temperature. Check food is thoroughly defrosted. If necessary, you can extend the defrost time manually. Before freezing food, ensure food is fresh and of good quality.
Beef 	100g - 2000g	
Chicken breast 	100g - 2000g	

Frozen foods are defrosted from -18°C.

NOTES FOR MANUAL DEFROST:

- To manually defrost, press the power level to P10 or P30. Select the time required and press the **START** key.
- If necessary, shield small areas of meat or poultry with small flat pieces of aluminium foil. This will prevent the areas from becoming warm during defrosting. Ensure the foil does not touch the oven walls.
- Do not cook the meat or poultry until thoroughly defrosted.

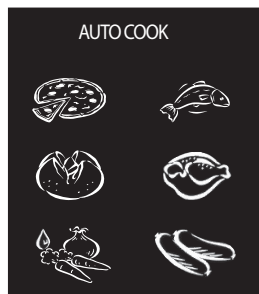
WEIGHT RANGE FOR AUTO DEFROST:

- Weigh all meat and poultry prior to cooking/defrosting as the labelled weight is only approximate.
- Food weight should be rounded up to the nearest 100g, for example, 650g to 700g.
- You are restricted to defrost a weight within the range given in the charts.**



AUTO COOK

AUTO COOK enables you to cook the foods listed on the control panel.



AUTO COOK

Follow the example opposite for more details on how to operate this function.

Example:

To cook two jacket potatoes (460g).

1. Select the menu required by pressing the **Jacket Potato** key.



2. Press **WEIGHT UP/DOWN** key to choose the required number of potatoes (up to 3).



3. Press the **START/⬇️+1min** key once to start cooking.



The display will count down through the cooking time.

⚠️ WARNING:
The door, outer cabinet, oven cavity and accessories will become very hot during operation. To prevent burns, always use thick oven gloves.









AUTO COOK



AUTO COOK CHART

ENGLISH

MENU	WEIGHT RANGE	FOOD CONDITION
Pizza 	150g - 450g	Ready prepared fresh Pizza, just reheat by microwave function
Fish 	200g - 600g	Fresh whole Fish, cooked by microwave function
Jacket Potato (each 230g) 	230g - 690g	Fresh Potato, cooked by microwave function
Chicken Breast 	200g - 600g	Fresh Chicken breast, cooked by microwave function
Fresh Vegetables 	200g - 600g	Fresh Vegetables, cooked by microwave function
Sausage 	100g - 500g	Fresh Sausage, cooked by microwave function

WEIGHT RANGE:

- Food weight should be rounded up or down to the nearest 100g, for example 650g to 700g or 340g to 300g.

NOTES:

- If there is a requirement to stir the food during the auto cook process the oven will stop and the audio signal will sound, at the same time the remaining cook time will show on the display. To continue cooking once the food has been stirred press the **START/⬆+1min** key.
- The final temperature will vary according to the initial food temperature. Check food is piping hot after cooking. If necessary, you can extend the cooking manually.
- The results when using auto cook depend on variances such as the shape and size of the food and your personal preference as regards cooking results. If you are not satisfied with the programmed result, please adjust the cooking time to match your requirement.



OTHER CONVENIENT FUNCTIONS

1. SEQUENCE COOKING

This function allows you to cook using up to 2 different stages which can include Grill or Mix Grill cooking.

Once programmed there is no need to interfere with the cooking operation as the oven will automatically move onto the next stage.

Example:

To cook for:

5 minutes on 70% microwave power (Stage 1)

6 minutes on Grill (Stage 2)

STAGE 1

1. Input the power level by pressing the **MICROWAVE POWER LEVEL** key twice.



2. Enter the cooking time by pressing the **1 MIN** key 5 times.



STAGE 2

3. Select Grill by pressing the **GRILL** key once.



4. Enter the cooking time by pressing the **1 MIN** key 6 times.



5. Press the **START/◊+1min** key once to start cooking.



IMPORTANT NOTE:

It is very important to pay careful attention that you enter the correct power level, function and time when using sequence cooking. If you enter the wrong power level, function choice or time level press the **STOP** button twice and re-start the process.

2. + 1min FUNCTION

The + 1min key enables you:

- To cook on 100% microwave power in multiples of 1 minute.
- To extend cooking time during manual cooking in multiples of 1 minute. You can use this function for manual cooking only.

NOTE:

- The overall time can be extended to a maximum of 99 minutes.

Example:

To cook on P 100 for 2 minutes, press the **START/◊+1min** key twice.





OTHER CONVENIENT FUNCTIONS



3. MORE AND LESS TIME key

The **MORE** (▲) and **LESS** (▼) keys enable you to:

- Increase or decrease cooking/defrosting time whilst the oven is in use (manual cooking only).

ENGLISH

TO USE WHEN MANUAL COOKING:

Example:

To cook for 10 minutes on 50% microwave power and then decrease the cooking time by 2 minutes.

1. Input the power level by pressing the **MICROWAVE POWER LEVEL** key 3 times.



2. Enter the cooking time by pressing the **10 MIN** key once.



3. Press the **START/◊+1min** key once to start cooking.



4. Reduce the cooking time by pressing the **LESS** key twice.



The cooking time is reduced by 2 minutes and continues to count down.

NOTES:

- The cooking/defrosting time will increase/decrease in multiples of 1 minute.
- The overall time can be extended to a maximum of 99 minutes.



OTHER CONVENIENT FUNCTIONS

4. KITCHEN TIMER

Use the KITCHEN TIMER as a minute timer or to monitor the standing time for cooked/defrosted food.

NOTES:

- You can enter any time up to 99 minutes, 90 seconds.
- If using the KITCHEN TIMER without cooking, the time will count down on the display and revert to your standard display once finished.
- If you choose to use the KITCHEN TIMER at the same time as cooking the actual cook time will count down on the display. To check the KITCHEN TIMER countdown hold down the KITCHEN TIMER key and it will display the remaining time (this will automatically default to cook time count down after a few seconds).
- If the cooking sequence finishes before the KITCHEN TIMER the remainder time of the KITCHEN TIMER will count down on the display.
- To cancel the KITCHEN TIMER simply press **KITCHEN TIMER** key to show the display of KITCHEN TIMER firstly and then press the **STOP** key and the display will return to the time of day, if set.
- The KITCHEN TIMER function can be used whilst the oven is in use.

Example:

To set the timer for 5 minutes.

1. Press the **KITCHEN TIMER/CLOCK SET** key once.



2. Enter the desired time by pressing the **1 MIN** key 5 times.



3. Press the **START/◀+1min** key.



The display will count down. When the display reaches zero, the audible signal will sound.

5. CHILD LOCK

IMPORTANT:

To activate the child lock press the **STOP** key for 3 seconds. The indicator LOCK is shown in the display screen. This will lock the control panel from operation.

To cancel press the **STOP** key again for three seconds.



MICROWAVE COOKING ADVICE



Microwaves cook food faster than conventional cooking. It is therefore essential that certain techniques are followed to ensure good results.

Many of the following techniques are similar to those used in conventional cooking.

ENGLISH

COOKING ADVICE NOTES:

- **Always attend the oven when in use.**
- **Ensure that the utensils are suitable for use in a microwave oven. (See "Suitable Cookware" on page GB-25).**
- **Do not place hot foods/utensils on a cold turntable or cold foods/utensils on a hot turntable.**
- **containers or jars/containers with lids on, as pressure will build up inside and may cause the container/jar to explode.**
- **Only use microwave popcorn within the recommended packaging (follow the manufacturers instructions). Never use oil unless specified by the manufacturer and never cook for longer than instructed.**
- **Liquids and foods must not be heated in sealed**



WARNING:

Follow instructions in the SHARP operation manual at all times.

If you exceed recommended cooking times and use power levels that are too high, food may overheat, burn and in extreme circumstances, catch fire and damage the oven.

Cooking Techniques

Arrange

Place the thickest parts of food towards the outside of the dish.
e.g. Chicken drumsticks.
Foods that are placed towards the outside of the dish will receive more energy, so cook quicker, than those in the centre.



Cover

Certain foods benefit from being covered during microwave cooking, follow recommendations where given.
Use vented microwave cling film or a suitable lid.

Pierce

Foods with a shell, skin or membrane must be pierced in several places before cooking or reheating as steam will build up and may cause food to explode.
e.g. Potatoes, Fish, Chicken, Sausages.



NOTE: Eggs in their shells and hard / soft boiled eggs should not be heated in the microwave oven as they may explode, even after cooking has ended.

Stir, turn and rearrange

For even cooking it is essential to stir, turn and rearrange food during cooking. Always stir and rearrange from the outside towards the centre.

Stand

Standing time is necessary after cooking as it enables the heat to disperse equally throughout the food.



MICROWAVE COOKING ADVICE

Food Characteristics	
Composition	Foods high in fat or sugar (e.g. Christmas pudding, mince pies) require less heating time. Care should be taken as overheating can lead to fire. Bones in food conduct heat, making the food cook more quickly. Care must be taken so that the food is cooked evenly.
Density	Food density will affect the amount of cooking time needed. Light, porous foods, such as cakes or bread, cook more quickly than heavy, dense foods, such as roasts and casseroles.
Quantity	The number of microwaves in your oven remains the same regardless of how much food is being cooked. The cooking time must be increased as the amount of food placed in the oven increases. e.g. Four potatoes will take longer to cook than two.
Size	Small foods and small pieces cook faster than large ones, as microwaves can penetrate from all sides to the centre. For even cooking make all the pieces the same size.
Shape	Foods which are irregular in shape, such as chicken breasts or drumsticks, take longer to cook in the thicker parts. For even cooking, place the thickest parts to the outside of the dish where they will receive more energy. Round shapes cook more evenly than square shapes when microwave cooking.
Temperature of food	The initial temperature of food affects the amount of cooking time needed. Chilled foods will take longer to cook than food at room temperature. e.g. A cake made with chilled ingredients, (i.e. margarine) will take longer to cook than a cake made with ingredients at room temperature. The temperature of the container is not a true indication of the temperature of the food or drink. Cut into foods with fillings, for example jam doughnuts, to release heat or steam.



Face & Hands: Always use oven gloves to remove food or cookware from the oven. Stand back when opening the oven door to allow heat or steam to disperse. When removing covers (such as cling film), opening roasting bags or popcorn packaging, direct steam away from face and hands.



Check the temperature of food and drink and stir before serving. Take special care when serving to babies, children or the elderly. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption to avoid burns.

SUITABLE COOKWARE



To cook/defrost food in a microwave oven, the microwave energy must be able to pass through the container to penetrate the food. Therefore it is important to choose suitable cookware.

Round/oval dishes are preferable to square/oblong ones, as the food in the corners tends to overcook. A variety of cookware can be used as listed below.

ENGLISH

Cookware	Microwave Safe	Grill	Comments
Aluminium foil Foil Containers	✓ / ✗	✓	Small pieces of aluminium foil can be used to shield food from overheating. Keep foil at least 2cm from the oven walls, as arcing may occur. Foil containers are not recommended unless specified by the manufacturer, e.g. Microfoil [®] , follow instructions carefully.
Browning dishes	✓	✗	Always follow the manufacturers instructions. Do not exceed heating times given. Be very careful as these dishes become very hot.
China and ceramics	✓ / ✗	✗	Porcelain, pottery, glazed earthenware and bone china are usually suitable, except for those with metallic decoration.
Glassware e.g. Pyrex [®]	✓	✓	Care should be taken if using fine glassware as it can break or crack if heated suddenly.
Metal	✗	✓	It is not recommended to use metal cookware when using microwave power as it will arc, which can lead to fire.
Plastic/Polystyrene e.g fast food containers	✓	✗	Care must be taken as some containers warp, melt or discolour at high temperatures.
Cling film	✓	✗	Should not touch the food and must be pierced to let the steam escape.
Freezer/Roasting bags	✓	✗	Must be pierced to let steam escape. Ensure bags are suitable for microwave use. Do not use plastic or metal ties, as they may melt or catch fire due to the metal arcing.
Paper plates/cups and kitchen paper	✓	✗	Only use for warming or to absorb moisture. Care must be taken as overheating may cause fire.
Straw and wooden containers	✓	✗	Always attend the oven when using these materials as overheating may cause fire.
Recycled paper and newspaper	✗	✗	May contain extracts of metal which will cause 'arcing' and may lead to fire.
Rack	✓	✓	The metal rack supplied has been specially designed for all cooking modes and will not damage the oven.

⚠ WARNING:
When heating food in plastic or paper containers, monitor the oven due to the possibility of ignition.



DEFROSTING ADVICE

Defrosting food using your microwave oven is the quickest method of all.

It is a simple process but the following instructions are essential to ensure the food is thoroughly defrosted.

Rearrange	Foods that are placed towards the outside of the dish will defrost quicker than foods in the centre. It is therefore essential that the food is rearranged up to 4 times during defrosting. Move closely packed pieces from the outside to the centre and rearrange overlapping areas. This will ensure that all parts of the food defrosts evenly.
Separate	Foods may be stuck together when removed from the freezer. It is important to separate foods as soon as it is possible during defrosting. e.g. bacon rashers, chicken fillets.
Shield	Some areas of food being defrosted may become warm. To prevent them becoming warmer and starting to cook, these areas can be shielded with small pieces of foil, which reflect microwaves. e.g. legs and wings on a chicken.
Stand	Standing time is necessary to ensure food is thoroughly defrosted. Defrosting is not complete once the food is removed from the microwave oven. Food must stand, covered, for a length of time to ensure the centre has completely defrosted.
Turn over	It is essential that all foods are turned over at least 3 - 4 times during defrosting. This is important to ensure thorough defrosting.

NOTES:

- Remove all packaging and wrapping before defrosting.
- To defrost food, use microwave power levels 30% or 10%.

REHEATING ADVICE



For the reheating of foods, follow the advice and guidelines below to ensure food is thoroughly reheated before serving.

Plated meals	<p>Remove any poultry or meat portions, reheat these separately, see below.</p> <p>Place smaller items of food to the centre of the plate, larger and thicker foods to the edge. Cover with vented microwave cling film and reheat on 50%, stir/rearrange halfway through reheating.</p> <p>NOTE: Ensure the food is thoroughly reheated before serving.</p>	
Sliced meat	<p>Cover with vented microwave cling film and reheat on 50%. Rearrange at least once to ensure even reheating.</p> <p>NOTE: Ensure the meat is thoroughly reheated before serving.</p>	
Poultry portions	<p>Place thickest parts of the portions to the outside of the dish, cover with vented microwave cling film and reheat on 70%. Turn over halfway through reheating.</p> <p>NOTE: Ensure the poultry is thoroughly reheated before serving.</p>	
Casseroles	<p>Cover with vented microwave cling film or a suitable lid and reheat on 50%. Stir frequently to ensure even reheating.</p> <p>NOTE: Ensure the food is thoroughly reheated before serving.</p>	

To achieve the best results when reheating, select a suitable microwave power level appropriate to the type of food. e.g. A bowl of vegetables can be reheated using 100%, while a lasagne which contains ingredients that cannot be stirred, should be reheated using 50%.

NOTES:

- Remove food from foil or metal containers before reheating.
- Reheating times will be affected by the shape, depth, quantity and temperature of food together with the size, shape and material of the container.



Never heat liquids in narrow-necked containers, as this could result in the contents erupting from the container and may cause burns.

- To avoid overheating and fire, special care must be taken when reheating foods with a high sugar or fat content, e.g. mince pies or Christmas pudding.
- Never heat oil or fat for deep frying as this may lead to overheating and fire.
- Canned potatoes should not be heated in the microwave oven, follow the manufacturer's instructions on the can.



The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption to avoid burns.



CLEANING AND MAINTENANCE

OVEN INTERIOR

- It is important to clean the interior of your microwave oven after each use.
- To clean the oven interior, use a mild detergent solution, such as washing-up liquid, with warm water on a soft cloth. Do not use caustic cleaners (including alkali, acid, thinner, benzine, alcohol or oven cleaner).
- Heat up your oven regularly by using the grill, refer to "Heating without food" on page GB-13. Remaining food or fat splashed can cause smoke or bad smell.
- Food and liquid splashes will build-up on the oven walls and ceiling. If grease, fat and food debris is allowed to build-up in the oven interior it may overheat, smoke or even catch fire when next using the oven.
- Keep the **waveguide cover** clean at all times. The waveguide cover is constructed from a fragile material and should be cleaned with care (follow the cleaning instructions above).
NOTE: Excessive soaking may cause disintegration of the waveguide cover.
The waveguide cover is a consumable part and without regular cleaning, will need to be replaced.

- Food will release steam during cooking and

Cleaning tip - For easier cleaning of your oven:

Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% for 10-12 minutes.
Wipe the oven clean using a soft, dry cloth.

OUTER CABINET

- Wipe the outside of the microwave oven with a mild detergent solution, such as washing-up liquid, with warm water on a soft cloth.
- The control panel must be wiped clean and dried with the door open, therefore inactivating the oven.

NOTES:

- Never use spray cleaners, oven pads or abrasive scourers as these damage the surface of the oven.
- A steam cleaner should not be used.
- Take care not to let soapy water drip through the small holes in the oven walls and the cavity floor. Excess water spillage through these holes will cause damage to the oven interior.
- Slight tarnishing of the oven cavity, around the area of the grill, is likely to occur. This is normal and will not affect the oven's performance.



WARNING:

Before cleaning, make sure the oven cavity, door, oven cabinet and accessories are completely cool.

cause condensation inside the oven and door. It is important to wipe the oven dry. A build-up of condensation will eventually lead to rust forming on the oven interior.

- **Do not allow grease or dirt to build-up on the door seals or areas around the door. This may prevent the door from closing correctly and may cause a leakage of microwaves (follow the cleaning instructions).**
- Ensure the accessories are cleaned after every use with a mild washing-up liquid solution and dried. This will prevent the build-up of grease and food debris. The accessories are dishwasher safe.
- Keep the waveguide cover and accessories clean at all times. If you leave grease or fat in the cavity or accessories, it may overheat, cause arcing, smoke or even catch fire when next using the oven.
- **CLEAN THE OVEN AT REGULAR INTERVALS AND REMOVE ANY FOOD DEPOSITS.**

Failure to maintain the oven in a clean condition could lead to a deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

DOOR

- To remove all trace of dirt, regularly clean both sides of the door, the door seals and adjacent parts with a soft, damp cloth.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

SERVICE CALL CHECK



Please check the following before calling for service.

1. Power Supply

Check the power plug is properly connected to a suitable wall outlet.

Check the line fuse/circuit breaker is functioning properly.

2. When the door is opened, does the oven lamp light?

YES _____ NO _____

3. Place a cup of water (approx. 150 ml) in the oven and close the door securely.

Programme the oven for one minute on 100P power and start the oven.

Does the oven lamp come on?

YES _____ NO _____

Does the turntable rotate? **NOTE:** The turntable turns in either direction.

YES _____ NO _____

Does the ventilation work? (You will hear the fan sound.)

YES _____ NO _____

After 1 minute does the signal sound?

YES _____ NO _____

Does cooking in progress indicator go off?

YES _____ NO _____

Is the cup with water warm after the above operation?

YES _____ NO _____

4. Take the cup of water out of the oven and close the door.

Programme the grill for three minutes and start the oven.

After 3 minutes does the grill heating element become red?

YES _____ NO _____

If "NO" is the answer to any of the above questions, call your dealer or an authorised SHARP Service Agent and report the results of your check.

NOTES:

If you cook food for more than the standard time (see chart opposite) using the same cooking mode, the oven's safety mechanisms automatically activate. The microwave power level will be reduced or the grill heating element will turn on and off.

Cooking Mode	Standard time
Microwave 100% cooking	20 Minutes
Grill cooking	10 Minutes

ENGLISH



SPECIFICATIONS

AC Line VoltageSingle phase 230-240V, 50Hz

Power Consumption:

Microwave1.20kW

Grill1.05kW

Distribution line fuse/circuit breaker:.....Minimum 10 A

Output Power:

Microwave800W (IEC 60705)

Grill1000W

Microwave Frequency2450Mhz* (Group 2/Class B)

Outside Dimensions452(W) x 262(H) x 395(D)mm

Cavity Dimensions315(W) x 210(H) x 329(D)mm**

Oven Capacity.....20 litres**

Cooking UniformityTurntable diameter 245mm

WeightApprox. 12.5kg

* This Product fulfils the requirement of the European standard EN55011.
In conformity with this standard, this product is classified as group 2 class B equipment.
Group 2 means that the equipment intentionally generates radio-frequency energy in the form of electromagnetic radiation for heating treatment of food.

Class B equipment means that the equipment suitable to be used in domestic establishments.

** Internal capacity is calculated by measuring maximum width, depth and height.
Actual capacity for holding food is less.

AS PART OF A POLICY OF CONTINUOUS IMPROVEMENT, WE RESERVE THE RIGHT TO ALTER DESIGN AND SPECIFICATIONS WITHOUT NOTICE.





SHARP

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Printed in China
Τυπώθηκε στην Κίνα
Natisnjeno na Kitajskem
Vytisknuto v Číně
Vytlačené v Číne
Kínában nyomtatva
Надруковано в Китаї
Iespiests Kīnā
Atspausdinta Kinijoje
Trükitud Hiinas
Отпечатано в Китай
Tipărit în China
Надрукована ў Кітае